

**Department of Public Health and Social Services**  
**Division of Environmental Health**  
**Food Establishment Inspection Report**

Page 1 of 4

INSPECTION	RSN	TYPE	GRADE	INSPECTION DATE		ESTABLISHMENT NAME	
Regular		<input checked="" type="checkbox"/>	<u>17</u>	<u>08 / 29 / 2017</u>		<u>J2 MARKET</u>	
Follow-up				TIME IN	TIME OUT	PERMIT HOLDER	
Complaint	<input checked="" type="checkbox"/>		RATING	<u>2:00 PM</u>	<u>4:05 PM</u>	<u>J2 CORPORATION</u>	
Investigation			<u>B</u>	SANITARY PERMIT NO.		LOCATION (Address)	
Other				<u>170001372</u>		<u>#290 ROUTE 10, MATINGILAO</u>	
ESTABLISHMENT TYPE				AREA	TELEPHONE	No. of Risk Factor/Intervention Violations	RISK CATEGORY
<u>RETAIL</u>				<u>4</u>	<u>734-2580</u>	<u>2</u>	<u>2</u>
				No. of Repeat Risk Factor/Intervention Violations <u>0</u>			

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Circle designated compliance (IN, OUT, N/O, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R.

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
<b>Supervision</b>					
1	IN	OUT			6
Person in charge present, demonstrates knowledge, and performs duties					
<b>Employee Health</b>					
2	IN	OUT			6
Management awareness; policy present					
3	IN	OUT			6
Proper use of reporting, restriction & exclusion					
<b>Good Hygienic Practices</b>					
4	IN	OUT	N/A	N/O	6
Proper eating, tasting, drinking, betelnut, or tobacco use					
5	IN	OUT	N/A	N/O	6
No discharge from eyes, nose, and mouth					
<b>Preventing Contamination by Hands</b>					
6	IN	OUT	N/A	N/O	6
Hands clean and properly washed					
7	IN	OUT	N/A	N/O	6
No bare hand contact with ready-to-eat foods or approved alternate method properly followed					
8	IN	OUT		X	6
Adequate handwashing facilities supplied & accessible					
<b>Approved Source</b>					
9	IN	OUT			6
Food obtained from approved source					
10	IN	OUT	N/A	N/O	6
Food received at proper temperature					
11	IN	OUT			6
Food in good condition, safe, and unadulterated					
12	IN	OUT	N/A	N/O	6
Required records available: shellstock tags, parasite destruction					
<b>Protection from Contamination</b>					
13	IN	OUT	N/A		6
Food separated and protected					
14	IN	OUT	N/A		6
Food contact surfaces: cleaned & sanitized					
15	IN	OUT			6
Proper disposition of returned, previously served, reconditioned, and unsafe food					

  

Compliance Status			COS	R	PTS
<b>Potentially Hazardous Food (TCS Food)</b>					
16	IN	OUT	N/A	N/O	6
Proper cooking time and temperatures					
17	IN	OUT	N/A	N/O	6
Proper reheating procedures for hot holding					
18	IN	OUT	N/A	N/O	6
Proper cooling time and temperatures					
19	IN	OUT	N/A	N/O	6
Proper hot holding temperatures					
20	IN	OUT	N/A		6
Proper cold holding temperatures					
21	IN	OUT	N/A	N/O	6
Proper date marking and disposition					
<b>Consumer Advisory</b>					
22	IN	OUT	N/A		6
Consumer Advisory provided for raw or undercooked foods					
<b>Highly Susceptible Populations</b>					
23	IN	OUT	N/A		6
Pasteurized foods used; prohibited foods not offered					
<b>Chemical</b>					
24	IN	OUT	N/A		6
Food additives: approved and properly used					
25	IN	OUT			6
Toxic substances properly identified, stored, used					
<b>Conformance with Approved Procedures</b>					
26	IN	OUT	N/A		6
Compliance with variance, specialized process, and HACCP plan					

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark "X" in box: If numbered item is not in compliance and/or if COS and/or R. COS = Corrected on-site during inspection R = Repeat violation PTS = Demerit points

Compliance Status			COS	R	PTS
<b>Safe Food and Water</b>					
27		Pasteurized eggs used where required			1
28		Water and ice from approved source			2
29		Variance obtained for specialized processing methods			1
<b>Food Temperature Control</b>					
30		Proper cooling methods used; adequate equipment for temperature control			1
31		Plant food properly cooked for hot holding			1
32		Approved thawing methods used			1
33	X	Thermometer provided and accurate			1
<b>Food Identification</b>					
34	X	Food properly labeled; original container			1
<b>Prevention of Food Contamination</b>					
35		Insects, rodents, and animals not present			2
36	X	Contamination prevented during food preparation, storage & display			1
37		Personal cleanliness			1
38		Wiping cloths: properly used and stored			1
39		Washing fruits and vegetables			1

  

Compliance Status			COS	R	PTS
<b>Proper Use of Utensils</b>					
40	X	In-use utensils: properly stored			1
41		Utensils, equipment and linens: properly stored, dried, handled			1
42		Single-use/single-service articles: properly stored, used			1
43		Gloves used properly			1
<b>Utensils, Equipment and Vending</b>					
44		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			1
45		Warewashing facilities: installed, maintained, used; test strips			1
46		Nonfood-contact surfaces clean			1
<b>Physical Facilities</b>					
47		Hot & cold water available, adequate pressure			2
48		Plumbing installed; proper backflow devices			2
49		Sewage and wastewater properly disposed			2
50		Toilet facilities: properly constructed, supplied, & cleaned			2
51		Garbage/refuse properly disposed; facilities maintained			2
52	X	Physical facilities installed, maintained, and clean			1
53		Adequate ventilation and lighting; designated areas use			1
<b>Documents and Placards</b>					
54		Sanitary Permit, Health Certificates valid and posted			2

I have read and understand the above violation(s), and I am aware of the corrective measures that shall be taken.

Person in Charge (Print and Sign) RUTH Y. LEE  
 DEH Inspector (Print and Sign) LEILANI NAVARRO

Date: 8/29/2017  
 Follow-up (Circle one): YES NO Follow-up Date: 09/08/17

Department of Public Health and Social Services  
Division of Environmental Health

Food Establishment Inspection Report

Page 2 of 4

ESTABLISHMENT NAME <b>J2 MARKET</b>		LOCATION (Address) <b>#290 ROUTE 10, MAJILAO</b>
INSPECTION DATE <b>08/29/2017</b>	SANITARY PERMIT NO. <b>170001372</b>	PERMIT HOLDER <b>J2 CORPORATION</b>

TEMPERATURE OBSERVATIONS

Item/Location	Temperature (° F)	Item/Location	Temperature (° F)
TUNA SANDWICH / COUNTER	79.0		
SPAM SUSHI / COUNTER	80.0		
PICKLED EGG / COUNTER	78.5		
RAW SHELLER EGG / CHILLER	43.0		

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

	A REGULAR INSPECTION WAS CONDUCTED TODAY IN RESPONSE TO COMPLAINT NOS. 17-058 AND 17-037 REGARDING STORE SELLING EXPIRED FOOD ITEMS AND FOOD BEING STORED ON THE COUNTER. THE COMPLAINT WAS OBSERVED DURING THE INSPECTION AND THE FOLLOWING VIOLATIONS WERE OBSERVED:	
2	NO EMPLOYEE HEALTH POLICY PRESENT.  EMPLOYEE HEALTH POLICY SHALL BE IN PLACE TO FACILITATE PROPER EXCLUSION / RESTRICTION OF SICK EMPLOYEES.	09/08/17
8	NO PAPER TOWEL PROVIDED FOR HANDWASHING SINK IN THE RESTROOM.  PAPER TOWEL SHALL BE PROVIDED TO PROMOTE PROPER HAND-WASHING.  COS: PAPER TOWEL DISPENSER WAS REFILLED WITH PAPER TOWEL.	COS
13	PESTICIDE, CLEANING SOLUTION, AND OTHER CHEMICALS BEING STORED ON TOP OF DRINKS IN THE STORAGE ROOM; CHICKEN AND PORK BEING STORED TOGETHER WITH BANANA AND OTHER FRUITS / VEGETABLES IN THE CHILLER / DEEP FREEZER AT THE BACK OF THE STORE.  FOOD SHALL BE SEPARATED AND PROTECTED TO PREVENT CROSS-CONTAMINATION.	09/08/17

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) <b>ATHY. LEE</b>	Date: <b>8/29/2017</b>
DEH Inspector (Print and Sign) <b>LETIANI NAVARRO</b>	Date: <b>08/29/17</b>

Department of Public Health and Social Services  
Division of Environmental Health

Food Establishment Inspection Report

Page 3 of 4

ESTABLISHMENT NAME <u>J2 MARKET</u>		LOCATION (Address) <u>#290 ROUTE 10, MANGUAD</u>
INSPECTION DATE <u>08 129 1 2017</u>	SANITARY PERMIT NO. <u>170001372</u>	PERMIT HOLDER <u>J2 CORPORATION</u>

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

19	POTENTIALLY HAZARDOUS FOOD (PHF) / TIME AND TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD SUCH AS TUNA SANDWICH, SPAM SUSHI, AND PICKLED EGGS BEING STORED IN IMPROPER HOT HOLDING TEMPERATURE. PHF / TCS FOOD SHALL BE KEPT AT INTERNAL TEMPERATURE OF 140°F OR ABOVE FOR HOT HOLDING TO LIMIT THE GROWTH OF MICROORGANISMS THAT MAY CAUSE FOODBORNE ILLNESS. COS: 2 PCS SPAM SUSHI, 1 TUNA SANDWICH, 1 HAM/CHEESE SANDWICH, 1 HAM & EGG TOAST, AND A BOTTLE OF PICKLED EGGS WERE DISCARDED.	
33	FOOD THERMOMETER NOT PROVIDED / AVAILABLE. FOOD THERMOMETER SHALL BE AVAILABLE TO HELP MONITOR INTERNAL TEMPERATURE OF FOOD.	09/28/17
34	<sup>to pickled food</sup> CANDIES, AND <sup>to pickled food</sup> RUGELA ON THE COUNTER, NOT IN ORIGINAL CONTAINER AND NOT PROPERLY LABELED. FOOD ITEMS NOT IN ORIGINAL CONTAINER SHALL BE PROPERLY LABELED TO ENSURE PROPER IDENTIFICATION.	09/28/17
36	<sup>directly</sup> VARIOUS DRINKS IN CAN BEING STORED, ON THE FLOOR UNDER THE FRONT COUNTER. FOOD AND DRINKS SHALL BE STORED AT LEAST SIX INCHES OFF THE GROUND TO PREVENT HABORAGE OF PESTS.	09/28/17
40	TONGS USED FOR PICKLED ITEM BEING STORED IN A CUP OF LUKEWARM WATER. IN-USE UTENSILS SHALL BE PROPERLY STORED TO PREVENT CROSS-CONTAMINATION.	09/28/17
52	OPENING FOUND ON WALL ADJACENT TO THE DISPLAY CHILLERS IN THE BACK;	09/28/17

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign) CHITRY LEE Date: 9/29/2017  
DEH Inspector (Print and Sign) LETIAN NAVARRO Date: 08/29/17

Department of Public Health and Social Services  
Division of Environmental Health

Food Establishment Inspection Report

Page 4 of 4

ESTABLISHMENT NAME J2 MARKET		LOCATION (Address) #290 ROUTE 10, MANGILAO
INSPECTION DATE 08, 29, 2017	SANITARY PERMIT NO. 170001372	PERMIT HOLDER J2 CORPORATION

ITEM NO.	OBSERVATIONS AND CORRECTIVE ACTIONS	CORRECT BY DATE
----------	-------------------------------------	-----------------

Violations cited in this report must be corrected within the time frames indicated, or as stated in Sections 8-405.11 and 8-406.11 of the Guam Food Code.

A BUNCH OF CARDBOARD BOXES BEING STORED ON THE FLOOR NEXT TO THE DEEP FREEZERS; SCRAP WOOD AND OTHER UNNECESSARY ITEMS FOOD IN THE STORAGE ROOM.

PHYSICAL FACILITIES SHALL BE MAINTAINED IN GOOD REPAIR AND IN CLEAN CONDITION TO PREVENT ENTRY AND HABITAT OF PESTS.

PICTURES OF VIOLATIONS WERE TAKEN.

POSTED "P" PLACARD NO. 008016.

INFORMED PIC THAT OUTDATED ITEMS FOR SALE SHALL BE LABELED AS SUCH TO INFORM THE CUSTOMERS OF THE CONDITION OF THE FOOD.

DISCUSSED THIS INSPECTION REPORT WITH PIC, CATHY LEE.

ISSUED RE-INSPECTION REQUEST FORM AND SAMPLE OF EMPLOYEE HEALTH POLICY.

Based on the inspection today, the items listed above identify violations which shall be corrected by the date specified by the Department. Failure to comply may result in the immediate suspension of the Sanitary Permit or downgrade. If seeking to appeal the result of any notice or inspection findings, a written request for hearing must be submitted to the Director within the period of time established in the notice for corrections.

Person in Charge (Print and Sign)	CATHY LEE	Date: 8/29/2017
DEH Inspector (Print and Sign)	LEILANI NAVARRO	Date: 08/29/17